

(By Betty Barclay)

No Regret Pudding.

2 cups acetate raisins
2 cups boiling water
2 tablespoons granulated gelatine
2 cups cold water
1 teaspoon salt
1 cup powdered ginger
2 cups granulated sugar
1 tablespoon lemon juice

Mix white chocolate in boiling water. Stir through using wet hands.
Pump raisins by boiling 5 minutes in water to cover. Cover with cold water.
Add sugar, salt, ginger, and lemon juice, stir in the softened gelatin. When all is dissolved add raisins. When sauce begins to stiffen fold in lightly beaten egg whites. Rinse.

individual molds with cold water, squeezing out the bottoms with shredded cocoonnet or paper towels. Turn in the raisins and chopped nuts. Remove from molds and invert. Serve with custard sauce.

Creamed Peas

1 cup peas drained or
2 cups fresh peas
2 cups milk
4 tablespoons flour
4 tablespoons butter
1 teaspoon salt
1/2 teaspoon pepper.

Boil the peas by melting the butter, add the flour to make a smooth paste. Add the milk, one third at a time, stirring vigorously. Add salt and pepper. Heat in a double boiler until the peas are thoroughly warmed.

Orange Pinwheels

1 cup flour
2 tablespoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1-3 cup of milk
2 tablespoons sugar
2 cups orange or orange juice
Grated orange rind
Milk and sugar, for baking powder
Roll out in one tablespoon butter, of

er shortening, and moisten to a cream with milk. Roll thin; spread with remaining butter, sprinkle with sugar and roll up tightly-roll, cut in slices, and eat side up, in buttered muffins. Sprinkle with remaining sugar, and in a hot oven. When small and tender these are good for afternoon tea.

Neapolitan Junket Ice Cream
Makes 1 gallon—1 quart
1 quart milk
1 quart milk
1 quart milk
1 quart double cream
1 cupful sugar
Orange food food color
Grape food food color
Vanilla extract
1 teaspoon cherry alcohol
Vanilla extract
Mix milk slightly, add sugar to make from milk. Divide in three dishes, flavor each with a different color also that with a different food color example: one part may be flavored with orange, another with grape, and another part vanilla. Flavor with vanilla extract. Mix well and tinted with grape green color. A third may be flavored with lilac and tinted.
Put in ice cream tubs in a full cold water and turn one-third

into each part of the milk mixture in quickly. Let set in warm for twenty minutes until jellied. Cut each part separately, giving one-third the double cream to each part. Pack as each is frozen, pack into mould a layer of green first, the white next, orange last. Pack moulds on tray wanted. Nuts and candied fruit may be added and either put between layers or frozen into one part cream.

Creamed Fried Tomatoes

Cut firm unripened tomatoes in thick slices. Dip into flour and butter until crisp and brown. Fry in warm. Put more butter in frying

add flour and blend well. Add milk and make a medium cream sauce. On individual plate put some of cream and lay on it the slices of fried fish. Sprinkle with chopped parsley if desired.

Turkish Delight

2 ounces sheet gelatine
1 1-2 cups cold water
1 cup sugar
Grated rind one orange
Grated rind one lemon
Juice one orange
Juice one lemon
1 cup nut meats
Soak gelatine in one half cup water two hours. Dissolve sugar in maining water, bring to a boiling and soaked gelatine, and boil 10 minutes, stirring until gelatine dissolves and occasionally afterwards. Add rind and juice of orange and lemon; add chopped nut meats; pour in a buttered pan, and when cool, cut in

If the knife sticks, when cutting paste, dip the knife into hot water.

Ada's Lemon Pie

Grated rind one lemon
2 tablespoons lemon juice
1 cup sugar
1 egg yolk

roll each piece in cornflour then 5.8
if the knife sticks, then cut
paste, dip the knife into hot water

Ada's Lemon Pie

Grated rind one lemon
2 tablespoons lemon juice
1 cup sugar
1 egg yolk
1 tablespoon melted butter
2 tablespoons bread flour
1 cup hot water
2 apples, pared and grated
1 egg white

Mix grated rind of lemon, lemon
sugar, egg yolk, slightly beaten
butter, bread flour, and hot water
add apples which have been par
grated. When well mixed, fold i
beaten egg white. Line pie-pl
plain paste, fill with lemon mixt
er with pastry, and bake.

A Real Meal Salad

- 1-2 cup nectars raisins
- 1 cup cold meat, cut in cubes
- 1 tablespoon granulated gelatine
- 1-4 cup cold water
- 1 cup boiling water
- 1 tablespoon vinegar
- 1-4 teaspoon salt
- 1-4 teaspoon pepper
- Speck paprika
- 1 teaspoon worcestershire sauce

1-2 cup hickory raisins
 1-2 cup meat, cut in cubes
 1 tablespoon granulated gelatine
 1-4 cup cold water
 1 cup boiling water
 1 tablespoon vinegar
 1-4 teaspoon salt
 1-4 teaspoon pepper
 Speck paprika
 1-2 teaspoon Worcestershire sauce
 1 cup sliced celery
 Plump and drain raisins. Soften
 gelatine in cold water for 5 minutes.
 Dissolve in boiling water. Add
 salt, pepper, paprika and Worcestershire
 sauce. Let cool. When mixture
 is thickened stir in the plumped raisins
 and the meat cubes. Turn into a 6-
 quart square pan. When firm cut in

Pump and drain raisins. Soften butter and water for 5 minutes in boiling water. Add salt, pepper, paprika and Worcestersauce. Let cool. When mixture is thickened stir in the plumped raisins, the meat cubes. Turn into a casserole pan. When firm cut in squares. Arrange on lettuce. Sprinkle dressing over top. Garnish with a spoonful of mayonnaise and a dash of paprika.

Poached Eggs on Cream T
Place a slice of hot buttered
waffle dish on top. Pour over it 3
milk seasoned with salt and pepper
tablespoon butter. Place poached
top and serve immediately. Garnish
paprika or chopped parsley to make
attractive. A medium cream sauce
c. milk, 2 tbsps. flour, 2 tbsps.
may be used in place of milk. For
egg, break egg gently into shell
salted water in a shallow pan
water barely cover over egg.

top and serve immediately. Garnish with
paprika or chopped parsley to make
attractive. A medium cream sauce
c. milk, 2 tbsps. flour, 2 tbsps. butter
may be used in place of milk. For
egg, break egg gently into shallow
salted water in a shallow pan. Let
water barely cover over egg. Cook
the heat by setting pan on asbest
over low flame. Cook until egg is
cooked, and remove gently. Serve
into.

This is an excellent luncheon
dish for children or invalids.

Orange Shortcake
2 cups flour

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This is an excellent luncheon dish for children or invalids.

Orange Shortcake

2 cups flour
1 teaspoon salt
4 teaspoons baking powder
4 teaspoons sugar
4 tablespoons shortening
1-2 to 3-4 cup milk

Improved Uniform International Sunday School Lesson

BY REV. P. B. STICKNEY, D.D., Dean
of the Moody Bible Institute of Chicago.
(Copyright 1928 Western Newspaper Union.)

Lesson for July 22

PAUL'S EARLY MINISTRY

LESSON TEXT—Acts 9:19-30; 11:25.
GOLDEN TEXT—And straightway he preached Christ in the synagogues that he is the Son of God.
PRIMARY TOPIC—Paul Begins to Work for Jesus.
JUNIOR TOPIC—Paul's First Work for Jesus.
INTERMEDIATE AND SENIOR TOPIC—Paul Champions an Unpopular Cause.
YOUNG PEOPLE AND ADULT TOPIC—Years of Growing Experience.

6. Saul Preached Christ in Damascus (vv. 19-22).

1. Saul's fellowship with the disciples (v. 19).

After Saul was baptized he remained certain days with the believers in Damascus (v. 19). How beautiful to think of the transformation which took place—the one who was so passionately bent on their destruction was now enjoying fellowship with the disciples.

2. Straightway preaching in the synagogues (v. 20).

Saul, like every one who is really converted, begins to tell of the new found Savior. As soon as he is saved he goes to save others.

3. The people amazed (v. 21).

They knew that the very one that had been the ring-leader in persecuting the Christians in Jerusalem, and had come to Damascus for the express purpose of bringing them bound to the chief priests, was now passionately advocating that which he had so vehemently sought to destroy.

4. The Jews confounded (v. 22).

Saul retired into Arabia for three years. During this time he was taught the full truths of his ministry.

II. Saul Escapes From the Jews (vv. 23-25).

He used the Scriptures with such skill that the Jews could not answer him. Finding that the argument was against them, the Jews took counsel how they might destroy Saul. So intent were they upon killing him that they watched the gates of the city day and night that they might take him. When this became known to the disciples, they let him down from the wall by night in a basket.

III. Saul Visits Jerusalem (vv. 26-29).

This journey to Jerusalem was in strange contrast with the one from Jerusalem to Damascus. The one was as a leader of an important expedition under the authority of the Jewish officers with the prospect of a place of distinction in the council of the Jewish nation. Now he is an outcast, disowned by his countrymen, and fleeing for his life.

1. Suspected by the disciples (v. 26). The believers at Jerusalem had not heard fully about Saul's conversion. They knew nothing of his sojourn in Arabia, and his preaching at Damascus after his return. Therefore they regarded him as a spy.

2. Barnabas' confidence in Saul (v. 27).

Barnabas was a man filled with the Holy Spirit (Acts 11:24), therefore able to discern the reality of Saul's conversion. He was in reality a "Son of consolation" and in this instance showed his kind spirit.

3. Saul in fellowship with the disciples (v. 28).

They went in and out together. Peter received him in his home where he abode fifteen days (Gal. 1:18).

4. Saul disputes with the Grecians (v. 29).

He was not content merely to visit with the brethren. He spoke boldly in the name of the Lord Jesus Christ. (IV. Saul Sent to Tarsus (v. 30).)

A conspiracy similar to that one at Damascus was formed against Saul. When the brethren knew of it they sent him to Tarsus. Saul's life was in danger everywhere except among the Gentiles. He now is back at the place of his birth. The first and best place for one's testimony is in his home. Saul's conversion was typical of the conversion of the Jewish nation. Their eyes will be opened by a personal revelation of Jesus Christ to them, and when they accept Him as their Savior and Messiah, they will go forth as witnesses to the Gentiles.

(V. Saul Teaching at Antioch (11:25, 26).

The work at Antioch so prospered in the hands of Barnabas that he went to Tarsus for Saul to help him in the work. Saul returned with Barnabas and ministered for a whole year. The disciples were first called Christians at Antioch. This name resulted from Paul's teaching, instead of being given in derision, as is frequently taught.

God's Program

The program of God is not concerned with the day. With Him, three thousand years are as a day. We are too short-lived to criticize His providence. In the rolling years He has wrought wonders, but a short sight fails to see it.—Methodist Protestant.

Reminder From God

The superfluous blossoms on a fruit tree are meant to symbolize the large way in which God loves to do pleasant things.—Beecher.

BROWNFIELD-MARSTON'S MILLS

Vorne E. Dresser is having for Percy Smith of Denmark.

Daniel Smith held for Bert Durgin last week.

Seavall Johnson and wife were visitors at Percy Douglass' Sunday.

Ruth Bean, who has been visiting her grandparents, returned to her home, Sunday.

Mr. and Mrs. Bert Durgin took Mr. and Mrs. Daniel Smith to ride in their new Chevrolet, Sunday night.

Bert Perry has sold his grass to Sidney Walker of East Brownfield.

Master Alton Bean of Denmark is visiting his grandparents, Mr. and Mrs. E. B. Dresser.

Old Book Room Treasures

(No. 1)
By C. F. Whitman

One of the most prized spots connected with our home, is an old bookroom in which for many years have been stored magazines, papers, containing sketches for preservation, old books, pamphlets, brie-a-brac, etc. And now that I have recovered my eyesight, I find in looking this material over, much comes to mind, as new and very interesting. The first book I had given me except my school books, was Wm. Wirt's, "Life of Patrick Henry," which I still cherish. He set the ball of the Revolution in motion. I used when a school boy to declaim in the old schoolhouse in Buckfield some of his patriotic speeches. They helped to establish for all time in my heart, a passionate love for country and of home.

"Robinson Crusoe" developed a keen taste for stories. "Uncle Tom's Cabin" set my mind against the wickedness of slavery as did "Ten Nights in a Bar Room," against the curse of rum selling and drinking. And how I have reveled in the tales told by such story writers as Sylvanus Cobb Jr., Charles A. Stephens, J. Fenimore Cooper, and Robert Louis Stevenson. There is a difference in the art of telling a story. The style of some writers, is labored and heavy. That of others, is easy, natural and chaste. Cooper's sea tales and his Indian stories have never been excelled but they cannot be compared in literary polish so to speak with the writings of Washington Irving. I don't find any one's style of telling a story quite so pleasing as that of Dr. C. A. Stephens. He has produced a distinct class of literature and has made enduring his juvenile and camping out stories. He has immortalized "The Old Square" and "The Old Farm." This is as some writer has well said is history that never happened. The large numbers of "The Youties' Companion" in the old book room, attest the value of the tales told by Dr. C. A. Stephens' stories. And I may here state that Hon. George D. Bisbee of Rumford told me just before his death, that he read nothing quite so entertaining as the stories of Dr. C. A. Stephens.

A short time ago, in an old magazine, I read an interesting sketch of Mlle. Mimie Sealar, now Miss Mimie Plummer, now the wife of Dr. C. A. Stephens. She was then in the bloom of youth, which she has never lost and in the full swing of her musical career. The following is quoted from a London journal of one of her triumphs in the city: "The chief feature of the performance of 'Aida' at Covent Garden this week, was the appearance of the American singer Mlle. Sealar in the title part. Her success was instantaneous. She put herself at the operatic of the highest rank and at the same time exhibited rare histrionic ability. Her voice is rich and powerful and she sings with ease and fluency. The critics recorded her work in enthusiastic terms. The performance ranks among Covent Garden's best."

And a Paris Journal had this of one of her performances there: "The magnificent voice and the expressive air of Mlle. Sealar made a sensation in the air of 'Aida' in Gluck." The public and orchestra made a veritable ovation for the American singer."

The name "Sealar" was given her by her French friends and it means it is said, "Climbing the stairs"—going up higher—excellence. Milan, Italy has a splendid opera house named La Scala. I wonder whether it has anything like a kindred meaning. There's a river in Jugoslavina spelled something like it. Scala, means a ladder to heaven. The idea is up, up, up, going higher and higher. There are two cuts of her in the sketch in this old magazine—one as Miss Plummer and the other as Mlle. Sealar, also a picture of the place near West Paris, where she was born and one of her home in the vicinity of Paris, France. The whole sketch is well worth re-reading and is a treasure of the old book room.

EAST SUMNER

Rev. Stover Cole Supplied at Congregational Church/Junior Class Officers—Mrs. Hicks Here From Boston—Supper at Grange Hall.

Rev. Stover Cole supplied the pulpit at the Congregational church, Sunday.

The Junior class of the Sunday School held a business meeting and chose as officers:

Pres.—Ray Steison
Vice Pres.—Martha Chesley
Sec.—Doris Stephens
Treas.—Laurie Staples
Ec. Com.—Edward Millett, Alfred Chesley, Myrtle Steison, Nettie Steison.
Mrs. Lester Merrill is teacher.

The class chose as their name "The Joy Makers."

Miss Elizabeth Holmes of Sumner Corner spent Sunday afternoon with her parents on Field's Hill.

Roger Eastman attended a meeting of the Commercial Travelers' Association at Portland, Saturday.

Visitors through the week at Henry Bonney's were Mrs. George Riddon and daughter, Sarah, of Sweden, Mrs. Thomas Gestner and daughters, Barbara, and Frances, of Buckfield, Mr. James Chadbourne and children, Jimmie and Alma, of Livermore Falls. Sunday callers were Mr. and Mrs. Gerald Bishop and son, Lawrence and Stephen Riddon of Sweden.

Mr. and Mrs. Jack Deighton and Mrs. Leslie Smith and little son, Jackie, of Boston, spent the week end with Mr. and Mrs. Harley Hicks.

Mrs. Charlotte Hicks of Boston is spending some time with her son, Harley Hicks, and family at Sumner Corner.

Al Hasall is having at Henry Bonney's.

Laurie Staples is assisting Vinton Braeden with his haying.

Little Roger Eastman has been sick with a bad cold.

Misses Augusta and Leona Eastman, Mrs. Lester Merrill and Mrs. Flora Leslie were in Auburn one day last week.

H. E. Staples was in Rumford on business, Friday afternoon.

Tuesday night there was a supper at the Grange Hall for the benefit of the Chautauque fund.

WEST GREENWOOD

Mr. and Mrs. Mains in Camp—Martin Lyden in Town—Callers Here From Other Towns.

Mr. and Mrs. Mains of Westbrook spent a few days in their camp in this vicinity.

John Kennah and family of South Paris called at his parents, Sunday.

Martin Lyden of Portland spent the week end in town.

Tom Kennah, Jr., and family were in Lovell one evening last week.

J. F. Harrington and family are stopping at their home in town.

Arthur Cross and Mr. Bubier are cutting the hay on the Dearden place.

Mr. Parks was a caller in town.

Nellie Harrington has returned home from Andover.

John Deegan had some work done on his buildings.

Mr. Davis of Harrison was a business caller in town.

Parker Connor called at Bernard Harrington's last Sunday evening.

Mr. and Mrs. Paul Croteau and brother were callers in this vicinity.

William Walsh of Lewiston called on Mrs. Dearden last week.

Mr. and Mrs. Hathaway of Bryant Pond called on Mrs. Dearden.

HARRISON

Arthur W. Chapman Dead From Injuries—Alexis Fay in Boston—Mr. and Mrs. Bennett Visit in Providence.

Arthur W. Chapman, eldest son of Mr. and Mrs. Everett Chapman, passed away at St. Barnabas Hospital in Portland on Wednesday afternoon. He was seriously injured on Tuesday when the car he was driving on the Bridgton Road turned turtle, causing bruises and rendering him unconscious. He never regained consciousness. He was 18 years of age, a student at Bridgton Academy and a general favorite in the community where his loss is keenly felt by a large circle of friends and relatives. Funeral services were held Sunday at 1 p. m. at the Congregational church conducted by Rev. L. W. Whitman. Burial at North Bridgton. An abundance of beautiful flowers testified to the love felt for him and the sympathy accorded the family.

Alexis Fay was in Boston last week on business.

Mrs. Cora Libby and son of Portland were Sunday guests of Mr. and Mrs. Jesse Libby on Hillside Ave.

Mr. and Mrs. Wm. Ash and daughter, Esther, from Jamaica, N. Y. are guests of their daughter, Mrs. Nathaniel Whitney, and family on High St. Miss Berneice Libby accompanied them from New York and is spending the summer with her parents, Mr. and Mrs. A. W. Libby on Elm St.

Eugene Tenney is employed at Camp Pinecliffe during the season.

Harvey Smith was in Portland last week. The T. H. Ricker Machine Co. shop is closed for July.

Mr. and Mrs. Geo. A. Flint and son, G. Harrington, were visitors last week at Camp Newford where he has been employed for several years.

Mr. and Mrs. F. P. Bennett recently visited in Providence, R. I.

Mrs. Leah Sanborn of Norway was a recent caller of her friend and schoolmate, Mrs. Mary Gray on Front St.

Mrs. Marshall Pitts spent several days this week in Norway.

There have been several camping parties on Crystal Lake the past week.

GRIP

Keep the bowels open and take BROWN'S RELIEF on rising and retiring

Norway Medicine Co.

LYNCHVILLE

Chimney Repaired—McAlister at Home—Haying Time—Circle Entertained.

S. W. Johnson and son, Roy, repaired Fred McKee's chimney, Friday.

Laurence McKee has been helping John Files in haying.

Mr. and Mrs. Eli McAlister and son, Norman, spent the week end at their home here.

Mr. and Mrs. Ed Holson spent a few days in Portland and Casco the past week.

Herbert Dapman of Stoneham has been helping Fred McKee do his haying.

Mrs. Ed Holson and Mrs. James Gupit and daughter, Minnie, went to Rumford, Friday.

Douglas MacLean and Irene Adams took supper with Mr. and Mrs. Otis Cobb, Friday.

Mack Small spent the afternoon at Fred McKee's, Thursday.

Minnie McKee and Mrs. Lula Kimball entertained the Circle at East Stoneham, July 14th.

NORTH RUMFORD

Ralph H. Penley of North Rumford, died Wednesday night July 11, at Community hospital after a three week illness. He was born in North Rumford in 1887, the son of Joseph H. and Ruth Morey Penley, and had always lived there. In 1913 he married Martha Cushman of Andover. Mr. Penley was a farmer and a member of Oxford Bear Lodge Knights of Pythias of Hanover and was a past Master of Rumford Center Grange.

He is survived by his father, Joseph H. Penley; his wife; one daughter, Barbara Cushman Penley and five sisters, Mrs. Herbert Hall, Mrs. Frances Clapp, Mrs. Ruth Anderson, all of Rumford, Mrs. Roscoe L. Gibbs of North Rumford, and Mrs. Herbert Gleason of Peru.

Funeral services will be held at 10 a. m. at the Community church, Sunday.

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JOHN WANAMAKER AND ADVERTISING

The local merchant who fears to spend his money in advertising, should never read the life story of John Wanamaker. If he does, he will have to revise his own life completely.

In a recent address made by Arthur Williams, Vice-President, the New York Edison Company, the speaker remarked apropos of John Wanamaker and his first adventure into the retail business: "It is notable, and perhaps prophetic of modern business, that of the first day's receipts of \$24.67, \$24.00 were spent for advertising, 67 cents being retained for convenience in making change the next morning."

There is an argument as to whether or not this was a wise proportioning. There is no argument, however, as to the ultimate business success of the advertising Wanamaker.

TO HOLDERS OF

Third Liberty Loan Bonds

The Treasury offers a new 3 1/2 per cent 12-15 year Treasury bond in exchange for Third Liberty Loan Bonds.

The new bonds will bear interest from July 15, 1928. Interest on Third Liberty Loan Bonds surrendered for exchange will be paid in full to September 15, 1928.

